



BOH Forms: #20b. FE RISK ASSESSMENT

Board of Health and Local Health Department Standard Operating Procedures (SOP)

This **Checklist** highlights many of the requirements for regulated Mobile Food Establishments as defined in 105 CMR 590. The checklist is designed to be used in tandem with the **MA Food Code**. **Remember: BOH always has the final say on requirements.**

FOOD ESTABLISHMENT RISK ASSIGNMENT POLICY

This chart can be used to assign a Risk Factor Rating to Food Establishments which is used to schedule annual inspections. It is not intended to be used for Temporary Food Establishments which should all be inspected at opening and again once during operations.

Risk Category	Food Illness Risk Factors to Consider	Infection Control Risk Factors	Inspection Frequency
#1: No Cook Low Infection Risk	Low Risk, No Food Prep; No Variances Convenience Stores: hot dog carts, and coffee shops. Pre-packaged , non-potentially hazardous foods (non-time/temperature control for safety (TCS) foods). Non-potentially Hazardous foods (non-TCS foods); coffee. Heat only commercially processed , potentially hazardous foods (TCS foods) for hot holding. No cooling of potentially hazardous foods (TCS foods). Good Managerial Control: Category 2 that have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.	<ul style="list-style-type: none"> • Fewer meals served • No Waiters • Pre-packaged Foods • Limited Self-service • Good Infect. Practices • Takeout Only • Delivery Only • History of Compliance 	1/year or as needed. May use self or remote assessment.
#2: Limited Cooking Medium Infection Risk	Medium Risk, Limited Cooking Retail food stores: schools not serving a highly susceptible population, and quick service operations. Limited menu: Most products are prepared/cooked and served immediately. May involve hot and cold holding of potentially hazardous foods (TCS foods) after preparation or cooking. Limited TCS Foods: Complex preparation of potentially hazardous foods (TCS foods) requiring cooking, cooling, and reheating for hot holding is limited to only a few potentially hazardous foods (TCS foods). Good Managerial Control: Category 3 & 4 that have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly Permitted: New Category 1 until history of active managerial control of risk factors is achieved and documented.	<ul style="list-style-type: none"> • Housing with Food • Volunteers • Outside Service • Limited History of Non-Compliance 	2/year May use self or remote assessment one time/yr
#3 Full Cooking High Infection Risk	Higher Risk, Full Cooking Full-Service Restaurant: Extensive menu and handling of raw ingredients. Complex Preparation: cooking, cooling, and reheating for hot holding involves many potentially hazardous foods (TCS foods). Variety of Processes: require hot and cold holding of potentially hazardous food (TCS food). Raw Animal Foods: Good Managerial Controls: Category 4 that have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly Permitted: New Category 2 until history of active managerial control of risk factors is achieved and documented.	<ul style="list-style-type: none"> • Hot/Cold Bars • Large Groups • Inside Service • History of Non-Compliance 	3/year In Person Inspections.
4. HACCP Plans required Very High Risk to HSP	Highest Risk Institutions: preschools, hospitals, nursing homes Retail Food Processing or special processes (smoking, curing, reduced oxygen to extend shelf-life) Highly Susceptible Population: Elderly, Black, Poor Health, Obese, Hypertension, Low Income.	<ul style="list-style-type: none"> • At-Risk Groups • Lack of Trained Staff • History of Non-Compliance 	3 or 4 per year and as needed at least 2 in person